



# CATERING



# MENU

 **spring 2025**



☎ 416-355-6795

✉ [Catering@The519.org](mailto:Catering@The519.org)

➡ [The519.org/catering](http://The519.org/catering)

📍 519 Church St, Toronto, ON

## SANDWICH PACKAGES\*\*

### The Express

\$15/person

One full sandwich per person, cut in half – Chef's Choice fillings with vegetarian/vegan option(s), Mixed Greens Salad or Fruit Salad

### Large Sandwich Box

\$24/person

One full sandwich per person, cut in half, Choice of 2 salads, Assorted Soft Drinks- Soda or Juice (or Half and Half), Choice of Assorted Baked Sweets or Fruit Salad (or Half and Half)

Small room:  
choice of 2  
Ballroom:  
choice of 3

### The Picnic

\$18/person

One full sandwich per person, cut in half,  
Choice of 2 salads, Whole Fruit Display

Small room: choice of 2  
Ballroom: choice of 3

## HOT BUFFET PACKAGES\*\*

### The Noodle

\$18/person

Mixed Greens, Lentil Salad, Mac and Cheese, Vegetarian Cavatappi,  
Choice of Brown Sugar Baked Beans or Lentil Ragu (no gnocchi),  
Baked Sweets and/or Fruit Salad

### The Maximalist

\$22/person

Choice of Mixed Greens or Rainbow Goma Slaw, Choice of Mixed  
Greens or Spiced Spring Harvest Salad, Choice of Butter Chicken  
or Chicken Tagine, Tofu Thai Curry, Steamed Rice, Baked Sweets  
and/or Fruit Salad

## TEA SANDWICH PLATTERS

For 10-12 people. Served on Whole Wheat Wraps and bread  
from our local, queer-owned bakery partner **Whiskful Thinking**.  
Ask about gluten-free options.



### The Vegan

\$70

Cucumber and Vegan Cream Cheese Triangles on Whole Wheat, Tofu  
Curry Salad, Mango Chutney Fingers on White, Chickpea Salad Pinwheels

### The Vegetarian

\$90

Cucumber and Creamery Butter Triangles on Whole Wheat, Devilled Egg  
Salad Fingers on Challah, Balsamic Roasted Vegetables and Pesto  
Goat's Cheese Pinwheels

### The Not-So-Classic

\$120

Devilled Egg Salad Triangles on Challah, Lemongrass Chicken Salad  
Fingers on White, Classic Tuna Salad and Cucumber Pinwheels

### The Premium

\$140

Salumi Muffaletta Triangles on White, Smoked Salmon Salad and Cream  
Cheese Fingers on Whole Wheat, Balsamic Roasted Vegetables and  
Pesto Goat's Cheese Pinwheels

## HOT DRINK PACKAGES

### Hot Beverage Setup

\$4 per person

Coffee, Hot Water, Teas, and all accoutrements.

### Hot Beverage Refresh

\$2.50 per person

Includes Coffee, Hot Water, Teas, and all accoutrements.

Hot Drink Package is available for all room  
bookings onsite.

\*\*Notes in the next page

## SNACK PLATTERS

serves 10-12 people

### Crudite

\$55

Fresh Cut Vegetables with Assorted Dips (Vegan only available-  
please inquire)

### Veggie Plus

\$60

Crudite with Hummus, Baba Ghanouj, Olives, Roasted Red Peppers

### Fresh Fruit

\$60

Sliced Fruit and Berries

### Pita and Dips

\$60

Hummus, Baba Ghanouj, Whipped Feta

### Cheese

\$100

Assorted Domestic Cheeses, Grapes, Preserves and Crackers

### Premium Cheese

\$120

Premium Canadian Artisanal Cheeses, Grapes, Preserves  
and Crackers

### Bresaola/Non-Pork

\$120

Dry-cured Spiced Filet, Confit Lemon Fennel, Baby Arugula,  
Parmiggiano and Focaccia

### Charcuterie

\$120

Speck, Prosciutto, Salami, Cacciatore, Bresaola, Pickles,  
Melon and Crackers

### Smoked Salmon

\$150

Herbed Cream Cheese, Capers, Cucumber, Tomato, Red Onion,  
Lemon. Served With 20 Mini All-Butter Scones from Whiskful Thinking

### Baked Sweets

\$50/36 pieces

Assortment of cookies baked fresh onsite, plus

\$100/72 pieces

**Whiskful Thinking's** Brownies, Blondies, and Date Squares

### Vegan Upside Down Apple Oat Cake

\$22/12 squares

Made In-house from scratch from gluten-free  
oats and brushed with Quebec maple syrup

## BEVERAGES

All onsite bookings include ice water at no cost

### COLD BEVERAGES

All \$2 per unit

Assorted Sodas and Diet Options, Juice, Bottled Water

### HOT BEVERAGES

Includes all accoutrements, dairy-free  
options and sugar alternatives

### Custom 519 Roast by Cafeteca!

Roasted in small batches right here in the West end of  
Toronto, our beans are sourced from Sal Pedro, Brazil, via  
direct trade to ensure best compensation for farmers.



## A LA CARTE

### Coffee Carafe

(1.9 Litres, about 8 portions) \$32

### Hot Water Carafe with Assorted Teas

(1.9 Litres, about 8 portions) \$32

### Large Coffee Dispenser

(10 Litres, about 40 portions) \$100

For offsite coffee and tea service, we are pleased to connect you with  
Cafeteca's Mobile Units! Let us know so we can get a quote on your behalf.



BREAKFAST AND BRUNCH

LIGHT BREAKFAST OPTIONS

Fresh Fruit Platter

Sliced Fruit and Berries, serves 10-12

Mini Pastries

Mini Butter Croissants

Assorted Mini Pastries

Gluten Free and/or Vegan Options

available upon request- please inquire

WARM BAKED ITEMS

Vegan Upside Down Apple Oat Cake

Made In-house from scratch from gluten free  
oats and brushed with Quebec maple syrup

Jalapeno Cheddar Cornbread

Half-pan, Housemade from scratch and  
brushed with garlic butter

WARM OPTIONS

Apple Cinnamon French Toast Bake

With Quebec Maple Syrup

Vegan Brown Sugar Baked Beans

Caramelized Onions, Spices

Frittatas

Sm (sliced into 9) Lg (sliced into 24)

Roasted Veggie and Feta

Kale and Bacon

Goat's Cheese, Red Onion, Salmon and Dill

BREAKFAST PACKAGES \* \*

The Continental

Assorted Mini Pastries, Fresh Fruit, Coffee and Tea

The Farmer's Breakfast

Jalapeno Cheddar Cornbread, Vegan Baked Beans  
Vegetable and Feta Frittata, Fresh Fruit,  
Coffee and Tea

\*\*Available for all onsite bookings. Quantities are based on  
recommended serving sizes from our menu and will be  
reflected in your quote. Additional items can be added a la  
carte to customize your order. Please note that orders may be  
packed to minimize paper and plastic waste.

For additional dietary restrictions, contact us or visit the site.



COLD BUFFET

SALADS

Mixed Greens

Spring Mix, Cucumber, Cherry Tomato, House  
Maple Cider Vinaigrette

Rainbow Goma Slaw

Shredded Kale & Cabbage, Rainbow Root  
Ribbons, Bell Peppers, Cucumber, Scallion,  
Sesame Goma Dressing

Lentil Salad

Kale, Olive, Scallion, Lemon & Olive Oil Dressing.  
Recommended Add-On: Crumbled Feta on top or on the side

Potato Salad

Red New Potatoes, Dill and Buttermilk Dressing,  
Smoked Paprika

Spiced Spring Harvest Vegetable Salad

Lima Beans, Cucumber, Roasted Radish, Onion,  
Yogurt Dressing, Sumac and Black Sesame

CLASSIC DELI  
SANDWICHES

All Sandwiches are served on Whole Wheat Wraps, or bread made  
from our local queer-owned bakery partner, **Whiskful Thinking**

Balsamic Roasted Vegetable on Whole Wheat Wrap

Herbed Olive Oil, Pesto Goat's Cheese, Lettuce  
**Vegan Option:** Balsamic Roasted Vegetables, Hummus, Lettuce

Chickpea Salad on Whole Wheat Wrap

Tahini Garlic Sauce, Pickles, Cucumber, Lettuce

Devilled Egg Salad on Thick Sliced Challah

Horseradish Dijonnaise, Fresh Herbs, Smoked Paprika, Cucumber

Donna's Lemongrass Chicken Bahn Mi on

Sriracha Mayo, Pickled Carrot and Daikon, Cilantro  
**Vegan Option:** Lemongrass Tofu, Sriracha Vegan Mayo

Tongol Tuna Salad on Thick Sliced Whole Wheat

Albacore Tuna, Olives, Capers, Red Onion, Roasted Garlic and Herb Aioli

Salumi Trio on Classic White Hoagie

Speck, Prosciutto Salami, Genoa Salami, Roasted Garlic Aioli, Tomato,  
Lettuce, Pickled Giardinera

Beef Asada on a Ciabatta Bun

Huancaína Cheese Sauce, Aji Amarillo and Bell Pepper Relish, Chimichurri

Gluten Free Options:

can be ordered per piece

On a Bed of Lettuce: no charge

On a Gluten Free Bun: \$2 per piece



Sm Lg

\$30 \$80

\$40 \$100

\$40 \$100

\$40 \$100

\$50 \$110

By the Half Dozen \$80



HOT BUFFET

ONE-POT MEALS AND BAKED PASTAS

Small Pan recommended for 6-8, Large Pan recommended for 15-18

Vegan Lentil Ragu

Green Lentils in Spiced Tomato Sauce, Nutritional  
Yeast, Gluten Free Potato Gnocchi

Stewed Saltfish and Coconut Dumpling

Mildly Spicy Bell Pepper, Onion & Saltfish Stew,  
Homemade Coconut Dumplings

Mac & Cheese

Classic with Garlic Cream, Smoked Paprika, Aged  
Cheddar Mornay, Panko Topping

Chicken Cavatappi

Roasted Chicken, Garlic, Onion, Spinach, Goat's  
Cheese Cream, Balsamic Glaze

COMES WITH RICE

Small Pan recommended for 8-10,  
Large Pan recommended for 20-24

Steamed Rice included

with Wild Rice Blend for +5/+10  
with Spiced Basmati for +8/+12

Tagine

Root Vegetables and Squash in a Fragrant  
Ras-el-Hanout broth, Apricots and Olives

Chickpea and Potato

Bone-In Chicken Thigh

Yellow Thai Curry

Root Vegetables and Squash in a Rich Turmeric Coconut Sauce

Tofu and Veg

Boneless Chicken Thigh

Sushmita's Butter Chicken

served with lots of Creamy, Fragrant Tomato Gravy

Classic Boneless Chicken Thigh

Vegetarian Butter Paneer

SIDES

small pans feed 8-10 people, large pans feed 20-24

Three Sisters Succotash

Seasonal Medley of Summer Squash, Beans  
and Corn, tossed in Thyme and Garlic Herb Oil

Creamed Kale

Garlic Cream, Aged Cheddar, Smoked Paprika

Extra Steamed Rice

Wild Rice Blend

Spiced Basmati Rice



Sm Lg

\$40 \$100

\$55 \$120

\$65 \$160

\$65 \$160

Sm Lg

\$40 \$100

\$70 \$165

\$40 \$100

\$65 \$160

\$70 \$165

\$40 \$100

\$40 \$100

\$50 \$110

\$20 \$50

\$24 \$60

\$36 \$80